

PATENT ABSTRACTS OF JAPAN

(11)Publication number : **07-255378**

(43)Date of publication of application : **09.10.1995**

(51)Int.Cl. **A23C 19/082**

(21)Application number : **06-047319** (71)Applicant : **KIRIN BREWERY CO LTD**

**NIPPON SHOKUHIN KAKO CO
LTD**

(22)Date of filing : **17.03.1994** (72)Inventor : **KONISHI YUTAKA
KOBAYASHI KAZUO**

(54) PREPARATION OF CHEESE PRODUCT

(57)Abstract:

PURPOSE: To prepare a cheese product having excellent quality without deteriorating the taste and flavor using decreased amount of molten salt to be added to the cheese product by adding α , α -trehalose to a raw cheese and men-ting and emulsifying the mixture.

CONSTITUTION: This cheese product can be prepared by adding α , α -trehalose to a raw cheese such as natural cheese, melting the α , α -trehalose in the cheese and emulsifying the melted substance. The amount of the α , α -trehalose to be added to the raw cheese is preferably 1.0-5.0wt.% based on the raw cheese.